



## DINNER MENU

At Black Fire Brisbane, we believe that the excellent foods and wines should be combined with efforts to save the traditions of cheese, vegetables, fruits, grains and animal breeds that are disappearing due to the prevalence of convenience food and agribusiness.

On that purpose we source our ingredients freshly on a daily base, locally and Organics as much as possible.

## First

House Sourdough bread, extra virgin and cultured Butter	V/NF	<b>5</b>
Seared local scallops with Parma crudité and house aioli	DF/GF/NF	<b>16</b>
Pan fried haloumi, beets, watercress and beetroot dressing	GF/V	<b>14</b>
Grilled chorizo on a bruschetta, organic peas tendril	GF/DF/NF	<b>17</b>
Berkshire pork belly slow Roasted, rhubarb and apple Martini	GF/DF/NF	<b>18</b>
Pan tossed baby octopus, rocket and piquillo pepper	GF/DF/NF	<b>16</b>
Prosciutto di Parma 18 months, olives and bread	GF/DF/NF	<b>25</b>

## Second

House made pasta with the sauce of the day	V/NF	<b>22</b>
Carnaroli Risotto with sautéed field mushrooms and kale	GF/V/NF	<b>22</b>
Free range chargrilled chicken breast	GF/DF/NF	<b>23</b>
Fresh Fish of the day		<b>MP</b>
Pan tossed then oven roasted with extra virgin Lightly Battered	GF/NF/DF NF/DF	

*With the chicken and the fish included a choice of side and a sauce*

## Grilled and Slow Roasted

GF/DF/NF

Wagyu Striploin, marbled 5+	250gr	<b>39</b>
Black Angus fillet tenderloin	250gr	<b>42</b>
Suckling Lamb, 6 hours	400gr portion	<b>42</b>
Suckling pig, 11 hours	400gr portion	<b>42</b>

*All served with included a choice of side and a sauce*

## Sides

GF/NF

**9**

Hand cut fresh local sweet potatoes chips  
Field mushrooms "trifolati" sautéed  
Dutch Yellow potatoes roasted in herbs and garlic  
Tomatina of fresh Roma tomatoes, capers and oregano  
Arucola Salad, crispy prosciutto and parmesan scales  
Soft fried Haloumi and beets salad

## Condiment sauces

GF/V/P/DF

Horseradish relish  
Scented apple  
Roasted garlic aioli  
Shiraz beef jus  
Romesco chilly and almond  
Blue cheese cream